



The Old Salt Bush

The Old Salt Bush offers a refined dining experience shaped by place, season, and story.

Executive Chef Lee Cecchin's menu celebrates the finest locally and regionally sourced produce, thoughtfully paired with native bush foods to create dishes of depth, balance, and character.

Drawing inspiration from decades of travel and time spent foraging on Country, Chef Lee's approach is both contemporary and grounded, honouring ingredients through technique and restraint.

Founder and owner of the award-winning The Old Salt Bush Restaurant & Catering, Chef Lee

Cecchin is an international chef with over 40 years' experience. Now based in her hometown of Broken Hill, New South Wales, her career has included cooking for royalty, global leaders, and international film productions across Australia, Europe, and Asia.

The Old Salt Bush is a recipient of Prestige Tourism Awards, including National Restaurant of the Year, and Regional Winner – Broken Hill RDA Tourism & Hospitality Awards, reflecting a continued commitment to excellence and regional distinction.

The menu is designed to encourage connection and conversation, inviting guests to explore a curated selection of flavours and textures, each dish reflecting a sense of place.

Chef Lee Cecchin is a member of *La Chaîne des Rôtisseurs*, the *Australian Culinary Federation*, and *Les Toques Blanches*.

PLEASE NOTE WE DO REQUIRE A minimum food spend \$50 per head

By ordering separately, you have the opportunity to explore a diverse range of flavours and culinary creations from our menu.

Share meal Surcharge

To maintain the quality of all or A la Carte dishes a \$6 surcharge applies to any meals selected to share if not a shared option, We thank you for your understanding

Starter / in between

Sufi bakery

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|---|------|
| Saltbush flavoured sough dough served with butter | 14.9 |
| Olive , Sourdough loaf with lemon myrtle hummus (V, DF) | 14.9 |

Little bigger

Chicken & Asparagus Prosciutto tart -29

Cream cheese and roasted pieces of chicken asparagus baked in tart ,finished with crisp prosciutto

Slow Braised Honey wattleseed BBQ pork Ribs -30

Served with side of corn bread & apple cucumber Slaw

Vegetarian Fish Chips (GF, VNF) -30

Nori-wrapped halloumi lightly tempura-battered until golden and crisp, served with Gaufrette potato on a pea puree and lemon Aioli served with pea purée and finger lime aioli.

Lemon Myrtle Stacked Prawns (DF, P, GF) -30

Chargrilled prawns marinated in fragrant lemon myrtle, stacked with avocado guacamole, kipfler potato & feta salad, and finished with a honey lemon myrtle dressing.

Smoked Kangaroo & Beetroot Salad (DFGFNF) -29

Smoked kangaroo slivers layered over beetroot purée, finished with a fresh salad bouquet ,pepper berry dressing.

Risotto (GF, DF, V, VEO) 30

Creamy Arborio rice slowly braised with caramelised onion and roasted beetroot, finished with feta, wilted spinach, and a drizzle of balsamic reduction and extra virgin olive oil.

Shared Entrée

Vegetarian Antipasto (recommend for 2) (GFO, V)

62

Chargrilled asparagus & zucchini ribbons with skordalia, roast pumpkin Arancini , bush tomato roulade, tempura halloumi , dip lemon myrtle hummus, selection of pepper berry Lavosh & saltbush sough dough croutons

N=contains nuts, GF = Gluten free, V = Vegetarian, VE = Vegan, VEO = Vegan option

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Menu requires a minimum a 2-course option

Sides / Small plate

Emu kofta with skordalia / lemon myrtle hummus (3pc) 18

Pumpkin Arancini with caper aioli (4 pc) 16

Chargrilled Broccolini & Asparagus (GFDFVVEO) 14

Chargrilled broccolini and asparagus finished with lemon garlic oil, with optional chilli.

French-Style Mash (GF) 13

Creamy mashed potato enriched with butter and cream, finished with sautéed bacon and spring onion.

Heirloom roasted wattle seed carrots salad (GFDFVVEO) 13

Roasted heirloom carrots glazed with wattleseed finished with olive oil and lemon myrtle hummus

Triple-Cooked Kipfler Chips (DF, GF, V, VEO) 13

Triple-cooked kipfler potatoes sprinkled with saltbush flakes, served with bush tomato aioli.

Seasonal Garden Salad 13

A selection of crisp mixed leaves with cherry tomatoes, radish, shaved red onion and cucumber, finished with house dressing

Bigger (Main)

Wagyu Eye Fillet (MBS3) (GFDF) 58

Fillet steak **MBS3** chargrilled served with your choice of sauces : onion bacon jam shiraz reduction creamy pepper berry & green peppercorn sauce

Barramundi Fillet (P, GF) — 50

Pan-fried barramundi rubbed with lemon myrtle and bush tomato, finished in the oven, accompanied by baby spinach, tomato and olive panzanella sourdough salad, garnished with crisp celeriac chips.

Chicken Supreme (GF) 49.90

Chargrilled chicken breast pocketed with asparagus, camembert wrapped in prosciutto, finished in the oven and served with wholegrain mustard jus.

Saltbush Dusted Lamb Rack (GF) 53

Grilled frenched lamb rack flavoured with locally harvested saltbush accompanied with served on bed of wilted greens finished with a rich vegetable red wine Jus.

Pork Belly Porchetta (GF) 53

Crisp-skinned, slow-roasted pork belly with apple brown sugar glaze, toasted pecans, native wattleseed caramel and a rich brandy cream jus.

Mains served with potato / green

After

- Rosella Flower Churros (VNF)** 18
Golden fried churros served hot with rosella flower custard, rosella sherbet and vanilla bean ice cream.
- Green Ant Panna Cotta Tart** 18
Silky green ant panna cotta set in a sweet pastry crust, served with lemon aspen ice cream.
- Quandong & Apple Crumble (VGF)** 18
Native quandong and apple baked with a golden oat and granola streusel, served warm with cream and vanilla bean ice cream.
- Build Your Own Pavlova (GF)** 28
Crisp pavlova served with stewed quandong, lemon myrtle curd, fresh fruit, wattleseed popcorn, Davidson plum coulis, crème Chantilly and edible flowers.
Designed to serve two. Additional portions available for the table at **\$15** per person.
- Affogato (GF)** 22
Vanilla bean ice cream served with a shot of espresso and your choice of liqueur.
Frangelico | Kahlúa | Baileys | Tia Maria | Limoncello | Amaretto

The Old Salt bush requests patrons with food allergies to please inform their waiter prior to ordering.

We will endeavour to accommodate your dietary needs, however,

we cannot be held responsible for traces of allergens.

(VO)=Vegan option (V) = Vegetarian (GF) = Gluten Free (N) = Contains Nuts (P)=Pescatarian